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# Six Dinners

A Little Treatise on  
Dinner Giving for the  
Convenience of  
Busy Housewives...

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# Six Dinners

## Dinner Giving.

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Three things are required to give an enjoyable dinner party; good taste, good judgment and an intuitive sense of harmony. Good taste suggests the proper thing in table-dressing, in menu cards, in viands and beverages. Good judgment dictates the fortunate time, the appropriate guests, the seasonable dishes and topics; and last, a sense of harmony is the quality that throws a glamour over all, combining pleasant parts in one symmetrical whole, making a picture "distinct like the billows, but one like the sea." This sense of harmony never yokes uncongenial persons at table, except through unavoidable necessity. It is on the alert to suggest congenial topics and deftly turn the conversation away from disputed or disagreeable ones. It will often succeed in putting a garrulous and self-assertive man who likes to talk all the time, beside a mild and inoffensive woman who is content if she has naught to do but listen and—eat. It will swell the heart of a silent man with gratitude by reversing this action and placing beside him a woman who chatters like a magpie. It will often turn the stupid guest, who for various reasons will, in spite of all, occasionally appear at the best of tables, over to an intimate friend to whom a sacrifice for the sake of the host or hostess is a pleasure, thus saving the formal guest and maintaining the reputation of the household for excellent management. In fact this sense of harmony is the essence that permeates and vitalizes the entire proceedings and assures success to the hostess, because it guarantees pleasure to the guests.

Nervousness, annoyance, anxiety on the part of the host or hostess during the serving of dinner are the deadly foes of enjoyment. If you feel these, therefore, avoid showing them as you would avoid doing any other act sure to bring discomfort to those you are entertaining. Nothing conduces more to the enjoyment of guests than the fact that the host is sharing the enjoyment. What if some servant blunders or some dish is spoiled! It is aggravating, of course, but in most cases it will afford amusement if the host regards the blunder good naturedly. Of course no lady or gentleman will lose temper under such circumstances. Such an exhibition would be unspeakably vulgar; but there ought not to be even a display of irritation or a pursuing of the subject beyond a passing and good natured remark.

There is, however, a tendency on the part of too many hosts to fix their thoughts intently on the dinner and the way it is served. They try to show an interest in the conversation, while throwing furtive glances at the servants and taking occasion to communicate orders or complaints in asides. It is far better to say, "John, give Mr. Black some wine," than to communicate the order by nods and winks as if you were secretly ashamed to have Black know that you were observing his consumption of fluids, or were trying to get him intoxicated surreptitiously. Really, of the two evils, it is better to be too inattentive—to let a course wait even—than to be on the alert, watching the dilatory eater and summoning the servant the moment he lays down his knife.

There are many forms of invitations, but the following are as good as any:

## The Invitations.

---

*Mr. and Mrs. Reuben Brown  
request the pleasure of  
Mr. and Mrs. Jones' company  
at Dinner,  
on Wednesday, January 17,  
at seven o'clock.*

*16 Overton Street,  
January 2.*

The invitation should be addressed to the lady invited as  
"Mrs. George W. Jones."

*Mr. and Mrs. George W. Jones  
accept with pleasure  
Mr. and Mrs. Brown's kind invitation  
to Dinner,  
on Wednesday, January 17,  
at eight o'clock.*

*268 West Avenue,  
January 3.*

Address envelope to "Mrs. Reuben Brown."

These are for formal dinners. If the dinner is an informal affair, a simple note addressed to the wife, asking her and her husband to dine is sufficient.

When the guests have arrived, the servant in charge should announce the dinner to the lady of the house.

The host takes the lady who is to sit at his right, and leads the way. The hostess brings up the rear with the guest who is to occupy the same position at her right.

Cards, with the name of the guest are usually placed at each place.

The custom now is for the servant to pass the dishes to each guest, the meats, etc., being carved into convenient size for the purpose. They are passed to the left side of the guests. All dishes, glasses, etc., not again required on the table, should be removed when the dessert is served.

The forks, knives and glasses to be used, should be placed on the table at the first setting. For formal dinners usually three or four forks, including an oyster fork, and three knives, including a silver one for the fish course, if fish is served.

Napkins are neatly folded and placed on the plate with a small piece of bread partly folded within it, if soup is served.

## "Ice Breakers."

### How to get your Company Started Right.

"I think a dinner always stands a better chance of being a



success if there is some little thing to break the ice at the start," recently remarked a bright New York woman, whose entertainments are proverbially "jolly."

Last winter she gave a ladies' luncheon, at which a little verse appeared on the card bearing the name of each guest. A particularly lively and cheerful young woman got this one:

*"Fevers are contagious,  
But they're not by half  
As quickly, surely catching  
As Mrs. Thompson's laugh."*

A lady who gives much thought and attention to political reforms, received the following:

*"Dogs have their days, so political parties  
Pass through their seasons of sunshine and storm,  
While longing eyes see the time that is coming,  
When women shall work a more lasting reform."*

An attractive young married woman found this parody at her place:

*"How doth the dainty matron fair  
Improve each shining hour,  
And work on men both old and young,  
Her fascinating power."*

The wife of a distinguished landscape painter got these lines:

*"Why should one desire to travel,  
And in distant climes to roam,  
When she has the fairest landscapes  
Always hanging in her home."*

A few weeks ago this same lady gave a dinner, upon which occasion the following amusing plan was carried out.

During the oyster course a telegram was brought in and handed to a certain lady who has a fondness for speculation. She opened it and read the following message:

*"What shall I do about sugar—buy or sell?  
Anxiously await your answer.*

*—Joseph Leiter."*

When the oyster plates were removed, a letter was found under each one, addressed to the person sitting at the place.



A man who is a well known "promoter" received this:

"Dear Mr. J—

*Is it true that you are interested in a project for connecting New York with the infernal regions by telephone? If so, as soon as the wires are in operation, I should like to call up Henry the Eighth, and find out what excuse he really made for getting rid of his wives. The demands upon me have been so great during this past year, that my stock of defenses has given out.*

Yours truly,

*The Tombs.*

*A. Hummel."*

(Mr. Hummel is probably the best known criminal lawyer in New York City.)

A lady whose first baby is only a few months old, found the following in the envelope bearing her name:

"Dear Madame:—

*Stick to the old reliable. There is only one perfectly pure and harmless soothing syrup, and that is made by yours,*

*Respectfully,*

*Mrs. Winslow."*

Another, whose hobby is her country place, was the recipient of this communication:

"Dear Madame:—

*Having heard of your success as a horticulturist, I write to beg the favor of an interview. Am anxious to get reliable information about the electric plant, which we desire to propagate in Cuba.*

*Yours truly,*

*Wm. McKinley."*

One of the company who had just returned from a trip taken for his health, was confronted with this royal message:

"Dear Mr. P.—

*I hear you owe your restoration to health and strength to the climate of Bermuda. Do you think it would do as much for my navy if I should send it there? Yours truly,*

*Alphonso XIII."*

An artist who has a considerable reputation for painting sheep, enjoyed a good laugh at the following:

"Dear Sir:—

*Do you care to buy the small, stuffed lamb  
that has been in our window for several years  
past? It looks very natural, and would be  
much more quiet for a model than a live one.*

Respectfully,

Washington Market.

Beck, Butcher."

The host was quite as much surprised as any of the guests at finding this note addressed to himself:

"Dear Sir:—

*In response to yours of the first, I hasten to  
assure you that your suspicions are ground-  
less. I have never kissed your wife.*

Yours truly,

Richmond Pearson Hobson."

Of course, there are infinite ways of varying the above, and if your company is particularly witty and good natured, "ice breakers" are not required at all.

Conundrums and riddles seem a very low form of entertainment for a dinner party, but they are often employed very successfully; every one is interested and curious to know the answer, and thus is dissipated the appalling dullness and stiffness which frequently hangs about the formal dinner.

Upon one occasion when six fair women and half dozen brave men, gathered round a hospitable board, had fallen into that state of "innocuous desuetude" from which nothing but heroic measures would relieve them, a still small voice was heard asking if any one present could tell why the "Athenasian creed is like a tiger?" It chanced that no one present could guess, and when the propounder, a delicate, spirituelle looking woman declared that it was "because of its damnation clause," there was a roar of laughter that successfully put to flight all stiffness and formality. Each individual brought out his best story and quick, and the result was the jolliest dinner party of the season. That one occasion gave the little woman a reputation, and now wherever she goes she is asked for her "wicked conundrums," and she declares she is worn out hunting up new ones.

A well known gentleman gained quite a reputation among his set by propounding a French riddle, which is sometimes called Voltaire's riddle, because no one ever answered it. He wrote on the back of a card the following: "Ga" and asked if anyone could make it out, saying the answer was what every one had or should have had when he sat down to dinner. The card went round the table and made conversation for some time. After fruitless efforts, all gave it up, and he wrote underneath the "Ga" as follows:

*Capital G. Small a.*

*G. grande. a petite.*

*J' ai grande appetite.*

I have a good appetite. See?



## Quotations for Dinner Menus.

Apt sentiments in connection with each course add much to the interest or amusement of guests, but they must be chosen intelligently. The quotations usually employed on such occasions are too far fetched. They are generally selected from books of quotations and too often bear but a remote application to the subject matter. One of the best works of this kind we have seen is "*Quotations for Occasions*," by Katherine Wood, published by the Century Co.

A number of the quotations given below are taken from this book.

### THE DINNER.

If the dinner be to a guest of honor, have something like this at the head of the menu:

"I beseech you all be better known to this gentleman."

—*Shakespeare.*

Of course there are hundreds of appropriate quotations for distinguished soldiers, sailors, statesmen, etc., but as this is supposed to be a dinner of a club or society, we omit reference to them.

#### SAUCE

"Come, gentlemen! Here's sauce for the gods."

"Let hunger move thy appetite, not savory sauce."—*Babec's Book*.

#### WELSH RAREBIT

"A man can die but once."—*Henry IV*.

"Cowards die many times—the truly valiant never taste death but once."—*Shakespeare*.

#### ROAST BEEF

"England's darling."—*Alfred Austin*.

"Cut and come again."—*Crabbe*.

"Our old and faithful friend, we're glad to see you."—*Shakespeare*.

#### WITH THE OYSTER COURSE

"All the world is my oyster."—*Anon*.

#### WITH CLAMS

"Fruit of the wave, all dainty and delicious."—*Croft*.

"If you can't speak, sing; if you can't sing, imitate the clam."—*Six Dinners*.

#### SOUP—CONSOMME AND MOCK TURTLE

"Of two evils, choose the least."—*Thomas A. Kempis*.

"It's the rules of the house, sir; you must take soup."—*Mark L. Demotte*.

#### FISH

"'Tis sweet and fresh—'twas caught this night."—*Beaumont & Fletcher*.

"Now bring along your liars, and let the biggest one take the cake."—*Six Dinners*.

#### TERRAPIN

"A dish that I do love to feed upon."—*Shakespeare*.

#### LOBSTERS

"On eight long feet these wondrous warriors tread  
And either end alike supplies the head."

—*Homer*.

#### SHRIMPS

"Old Ocean, envious of my ladies crimps,

Tried hard to copy them, and—presto! Shrimps!"

—*Six Dinners*.

#### FOR ENTREES OF VARIOUS KINDS

"Take every creature in of every kind."—*Pope*.

"When I have tasted of this sacred dish, then shall my bones rest in my father's tomb in peace."—*Beaumont & Fletcher*.

"Not to know me argues yourselves unknown."—*Milton*.

#### FOR A SPECIAL OR NOVEL DISH

"It's better to be out of the world than out of the fashion."—*Swift*.

#### FROGS LEGS

"We sport in water or we dance on land."—*Homer*.

"Though this be fun for you,

'Tis death to us."

—*Fables*.

#### LAMB

"Pray you, who does the wolf love?"—*Shakespeare*.

"Ah, gentle lamb! 'Tis better that you be roasted and served to sympathizing human folk than be devoured ungracefully by ravenous beasts."—*Six Dinners*.

"Aye! He roiled the water and we punished him."—*Six Dinners*.

#### ROAST PIG

"See him in the dish, his second cradle!"—*Charles Lamb*.

"He hath a fair sepulchre in the grateful stomach of the judicious epicure, and for such a tomb might be content to die."—*Charles Lamb*.

#### CHICKENS

"We'll not eat crow, but him that crow'd."—*Anon*.

#### TURKEY

"Nothing in his life  
Became him like the leaving of it."—*Macbeth*.

#### GOOSE

"What's sauce for the goose  
Is sauce for the gander."—*Old Rhymes*.

#### SUCCOTASH

"These be the great twin brethren."—*Macauley*.

#### MACARONI

"Some Jay of Italy."—*Cymbeline*.

#### ONIONS

"So near will I be that your best friends shall wish I had been further."—*Julius Cæsar*.

#### GREEN PEAS

"How green you are and fresh."—*King John*.

#### GAME

"Here's a pigeon so finely roasted it cries, 'Come eat me.'"—*Swift*.

#### SALAD

"I warrant there is vinegar and pepper in't."—*Twelfth Night*.

#### DESSERT

"'Tis the dessert that graces all the feast, for an ill end disparages the rest."—*Art of Cookery*.

#### BON BONS

"I can teach sugar to slip down your throat a million of ways,"  
—*Dekker*.

#### JELLY

"Feel, masters, how I shake."—*2nd Henry IV*.

#### PUDDING

"My morning incense and my evening meal the sweets of hasty pudding."—*Barlow*.

#### ICES

"I always thought cold victual nice;  
My choice would be vanilla ice."—*Holmes*.

#### FRUIT

"How gladly then he plucks the grafted pear,  
Or grape that dims the purple tyrants wear."—*Horace*.

#### FIGS

"In the name of the prophet, figs!"—*Horace Smith*.

#### CHEESE

Pray, does anybody here hate cheese? I would be glad of a bit."  
—*Swift*.

#### ROQUEFORT

"At which my nose is in great indignation."—*Tempest*.

#### COFFEE.

"One sip of this  
Will bathe the drooping spirits in delight."—*Milton*.

#### CIGARS

"By Hercules! I do hold it and will affirm it to be the most sovereign and precious herb that ever the earth tendered to the use of man."  
—*B. Jonson*.

"The man who smokes thinks like sage and acts like a Samaritan."  
—*Bulwer Lytton*.

#### CIGARETTES

"I never knew tobacco taken as a parenthesis before."—*B. Jonson*.

#### WINES

"Good, my Lord, you are full of heavenly stuff."—*Henry VIII*.

I, feel the old convivial glow (unaided) o'er me stealing,  
The warm champagne, old particular, brandy, punchy feeling."  
—*Holmes*.

"Come, come, good wine is a good familiar creature if it be well used; exclaim no more against it."—*Othello*.

"I pray thee, take the cork out of thy mouth that I may drink."  
—*As You Like It*.

"This wine should be eaten; it's too good to be drunk."—*Swift*.



## Dinner Menus.

BY AMELIA SULZBACHER.

### Menu I. Very Plain.

Bouillon, Wafers, Celery, Olives, Pickles,  
Breaded Veal Chops, Cream Gravy, Hot Rolls,  
Mashed Potatoes, Sweet Potato Fingers,  
Banana Fritters, Current Jelly Sauce, Egg Salad,  
Gheese Wafers, Bird's Nest Pudding,  
Lemon Sauce, Coffee.

## Menu II. More Elaborate.

Sardine Canapés,  
Cream of Asparagus, Croutons, Celery,  
Prinolas, Salted Pecans, Deviled Crabs in Shell,  
Fried Sweetbread, Macaroni, Tomato Sauce,  
Cheese Ramakins, French Rolls, Cabbage and Celery Salad,  
Chocolate Loaf, Charlotte Russe Filling,  
Coffee.

## Menu III. Still More Elaborate.

Oyster Cocktails, Potage á la Reine,  
Celery, Prinolas, Salted Almonds, Pickles,  
Creamed Fish in Scallop Shell, Toast Sticks,  
Fillet of Beef, Mushroom Sauce,  
French Rolls, Potato Balls, Asparagus,  
Orange Frappe, Chicken Croquettes, Green Peas,  
Shrimp Salad, Wafers, Almond Meringues, Maple Parfait,  
Crackers, Cheese, Café Noir.

## Menu IV. A Full Course Dinner.

Blue Points, Brownbread Sandwiches,  
Cream of Tomato, Wafers, Olives, Celery, Salted Almonds,  
Timbales of Halibut, Bechamel Sauce,  
Sweetbread and Mushroom Patties, Green Peas,  
Roast Turkey, Chestnut Stuffing, Potato Balls,  
Parker House Rolls, Tutti Frutti in Apple Cups,  
Asparagus, Melted Butter, Maraschino Punch,  
Quail on Toast, Rice Croquettes, Current Jelly,  
Tomato Jelly Cups filled with Celery and Nut Salad,  
Fruit, Nuts, Bon Bons, Almond Cake,  
Vanilla Ice Cream, Claret Sauce, Crackers, Cheese,  
Café Noir, Creme de Menthe.

## Description of Dinner Menus.

Our first menu, a very simple one, is easily followed. Prepare the buillon the day before, reheat and serve in cups, the wafers



accompanying. Celery, olives, pickles and salted nuts, if any, may be served at any time during the meal. The celery should be fresh and crisp and it is now correct to cut it in short pieces about the length and thickness of a little finger. Serve the olives on a bed of chopped ice. Make the gravy of rich milk in the same skillet in which chops were fried. Pour off all the fat except enough in which to brown flour sufficient to thicken the desired amount of gravy. Serve the rolls and both kinds of potatoes with the chops. To make the sweet potato fingers, parboil the potatoes, cut into strips about four inches long and as thick as a finger, roll in egg and cracker crumbs and fry. The banana fritters may be omitted, if preferred. A pretty way to serve the egg salad is in individual nests of lettuce, the bottom covered with mayonnaise, which is concealed with the shredded whites, among which nestle several little balls made of the yolks, highly seasoned and well mixed with mayonnaise. The bird's nest pudding is made of tart, cooking apples, pared, cored and the centers hollowed out. Replace the centers with the scrapings, to which have been added almonds, raisins, sugar and cinnamon. Place close together, in a well buttered baker, cover with a lid and bake. When the apples are about done, pour over them a batter made of sponge cake mixture, stick almonds in the top, porcupine fashion, and bake until the cake is done. Serve hot or cold, as preferred, with lemon sauce.

The sardine canapés, given as a first course in Menu II., is a dainty appetizer made of sardines, boned, rubbed to a paste with a little creamed butter and seasoned to taste with Worcestershire and a few grains of cayenne. Spread small thin rounds of toast with the mixture, cover with white of hard boiled egg rubbed through a sieve and place an olive in the center of each. Cream soups are considered especially dainty. The deviled crabs are easily prepared. Pick the meat from the shells, mix with a cream sauce, and season highly with mustard, cayenne and lemon juice. Wash and trim the shells, fill rounding with the mixture, cover with buttered crumbs and bake until brown. Parboil the sweetbreads, split and cut in pieces about the size of a large oyster. Egg and bread crumb them, fry, arrange on nests of boiled macaroni and pour the tomato sauce over them. Serve the cheese ramakins, which is cheese soufflé baked in ramequin dishes, with this course.

The chocolate loaf is made of a sponge cake, hollowed out, covered inside and out with a plain chocolate icing. Fill shortly before serving with cream, whipped, sweetened and flavored, and serve very cold.

\* \* \* \* \*

The first course in Menu III., is oyster cocktails, which are now in high favor. Serve either in sherry glasses, lemon, orange or grapefruit shells. Choose small, firm oysters of fine flavor and allow six to a person. Cover with a sauce made of a tablespoon of lemon juice, a teaspoon each of vinegar and catsup, a fourth of a teaspoon of Worcestershire, an eighth of a teaspoon of grated horseradish, two drops Tobasco sauce and a few grains of salt. The Potage á la Reine is easily made and very excellent. Mash fine the yolks of three hard boiled eggs and mix with them a half a cup of bread crumbs, soaked until soft, in half a cup of rich milk. Stir into this gradually the cooked breast of a chicken chopped fine as meal and a pint of hot cream. Boil two minutes, then add a quart of clear chicken broth, salt, pepper and celery salt to season. To prepare the following course mix some flaked fish with a rich cream sauce, fill into scallop shells, cover with buttered crumbs and bake. Serve with the fillet of beef as a single course the mushrooms, rolls, potatoes and asparagus. The hot rolls given throughout the menus are made with yeast according to any favorite rule, the different names only indicating a difference in shape. Orange frappe is simply an orange water ice frozen to a mush and served in frappe glasses. The rules for croquettes and salad are too familiar to need special repetition. Add some chopped almonds to the usual recipe for meringues and bake in a slow oven. When done, press in the bottoms. Fill with the parfait before serving. To make the parfait, beat the yolks of four eggs until light, add three-quarters of a cup of maple syrup and cook over hot water until it thickens. Beat until cold, then stir into a pint of cream whipped until stiff. Fill into a mould and let stand about four hours well packed in ice and salt.

A favorite first course in season is blue points on the half shell, as given in Menu IV. Allow six to a person, and arrange in a circle on a bed of cracked ice with a quarter of lemon in the center of the plate. Cut the bread for sandwiches very thin, butter it, place two pieces together and stamp in rounds. Serve the cream of tomato in bouillon cups with a spoonful of whipped

cream floating on the surface. To make the Timbales, cook a pound of fresh halibut in boiling salted water, drain and force through a fine meat chopper. Add to this pulp three-quarters of a teaspoon of salt, a few grains of cayenne, a third of a cup of cream whipped until stiff, and the stiffly beaten whites of three eggs. Fill small, buttered timbale moulds with the mixture, half surround with hot water and bake twenty minutes in a moderate oven. Serve with a white sauce, to which add the beaten yolks of eggs and, if liked, a little minced parsley and lemon juice. Instead of serving the usual cranberry sauce with the turkey, scoop out the inner pulp of some small red apples and fill them with a mixture made, during the summer, of the various fruits in season, almost their weight in sugar and preserved without cooking, in alcohol to which is added a little salycilic acid. Maraschino punch is simply a strong lemon ice as a foundation, flavored highly with maraschino. Serve in punch glasses with a maraschino cherry in the center of each. Make some tomato jelly with gelatine and mould it in small cups. Unmould on shredded lettuce, hollow out each one and fill with a mixture of diced celery, chopped English walnuts and rich mayonnaise. The almond cake is made of the plain white cake foundation, baked in two layers. Spread thickly between the layers and on top of the cake an abundance of boiled icing made very rich with a quantity of blanched almonds chopped very fine. Serve with each portion of plain vanilla ice cream a spoonful or more of sauce made of a cup of sugar and half a cup of water boiled to a thick syrup, and to which is added, when cool, four tablespoons of claret. Chill on ice. If it is desired to serve wine with an elaborate dinner of many courses like this one, it is the custom to serve sherry with the soup, white wine with the fish, claret with the game and champagne with other courses. Serve the Creme de Menthe in liqueur glasses half filled with cracked ice.

## Luncheon Menus.

BY AMELIA SULZBACHER.

There are but few particulars in which a formal luncheon differs materially from a dinner. Fruit or a fruit salpicon is

usually preferred to oysters as a first course. The soup or bouillon is served in cups rather than soup plates, and entrees or chops take the place of heavy joints or roasts. The usual hour for a luncheon is between one and two o'clock, and artificial light is considered inappropriate for such an occasion. If the table used is a handsome and highly polished one, the cloth may be dispensed with, if desired. Instead use a handsome center piece with small doilies under the plates and other dishes to protect the table. If there are a large number of guests, they are usually served at small tables, prettily decorated with a few flowers.

### Simple Luncheon.

White Grapes on Mat of Natural Leaf,  
Creamed Oysters in Swedish Timbale Cases,  
Saratoga Potatoes, Twin Biscuits, Pickles, Olives,  
Moulded Chicken in Aspic, Mayonnaise Wafers,  
Marshmallow Cake, Orange Jelly, Whipped Cream,  
Chocolate.

Have the fruit at each place when the guests are assembled. Garnish with any preferred flowers, which should serve also as a souvenir of the occasion. Substitute other fruit if grapes are not seasonable. Both timbale cases and Saratoga potatoes given in the next course, may be prepared early. The potatoes, of course, must be reheated. Fill the creamed oysters into the cases, surround with the potatoes and serve the biscuits, olives and pickles on the same plate. Make the biscuits with baking powder, roll out the dough half the usual thickness, cut out and put two rounds together, brushing first the lower round with melted butter. To make the moulded chicken, separate some stewed chicken into small pieces. Fill loosely into small buttered moulds with a slice of hard boiled egg in the bottom of each. Cover with the strained and clarified chicken broth, to which sufficient gelatine has been added to stiffen it, and stand aside to harden. Turn out on shredded lettuce and serve surrounded with mayonnaise. Bake a sponge cake in a large sheet, cover thickly with boiled icing and decorate with marshmallows cut in halves, and place on the top at regular distances. Cut in squares, with a marshmallow in the center of each. The orange jelly may be made more elegant if candied fruit and nuts are added to it.

## More Elaborate Luncheon.

Salpicon of Fruit,

Sweet Wafers, Cream of Celery, Crisp Crackers.

Olives, Pickles, Salted Almonds,

Lobster á la Newburg, Puff Paste Points,

Fried Chicken, Vermicelli Toast, Shredded Potatoes,

Oyster Patties, Mushrooms, Waldorf Salad,

Popcorn, Bon Bons, Nuts, Figs and Raisins, Macaroons,

Frozen Pudding, Cream Mints, Coffee.

For the salpicon of fruit, make a foundation of three-quarter orange juice, one-quarter lemon juice, and powdered sugar to sweeten. Add sliced bananas and other fruit in season. Serve very cold in punch glasses. Serve the cream of celery in bouillon cups with whipped cream on the top. The puff past points and patty shells may be made of the same paste. Serve the fried chicken, vermicelli toast and potatoes on one plate. If very young spring chickens are used, cut in halves or quarters; larger chickens may be cut in smaller pieces. It is nice, only rather expensive, to use the breasts only, cut in two or three pieces. To make the vermicelli toast, cut the bread in rounds and toast it, cover with a rich, thick cream sauce, to which add the chopped whites of several eggs, and sprinkle thickly over all the yolkes rubbed through a ricer. A pretty way of serving the Waldorf salad is in apple cups. Cut off the tops and hollow out some large red apples, fill with a mixture of the scraped apple, celery, nuts and mayonnaise, replace the top and insert a celery plume for the stem. Serve surrounded with hot buttered popcorn. A plain, but very elegant frozen pudding is easily made of whipped cream, sweetened and flavored. Pack in a mold in layers, dot each layer liberally with candied fruit, nuts and grated chocolate. Pack in ice and salt for at least four hours.

Of course these dishes can be varied to suit the season and the occasion. The main thing to be prepared for your company is be at home yourself, and in this way you will make everybody else at home.



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